

## **Seasonal Menu**

### **Starters**

**Cream of Jerusalem Artichoke Soup,  
Lemon & Garlic Croutons  
£6.95**

**Slow Braised Oxtail,  
Pickled Red Cabbage  
£7.50**

**Honey Roast Quail,  
Apple and Watercress Salad  
£8.50**

**Ham Hock , Parsley & Caper Terrine,  
Piccalilli  
£7.50**

**Seared Hand Dived Scallops,  
Pork Belly, Pear Puree  
£11.50**

**Smoked Salmon and Rye Bread,  
Crème Fraiche, Beetroot  
£8.95**

**Crab & Dill Timbale,  
Citrus Salad  
£9.50**

**Goats Cheese and Leek Terrine,  
Apple Chutney  
£7.50**

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### **Main Courses**

**Roast Côte De Boeuf (for two people),  
Fondant Potato, Béarnaise Sauce  
£53.00**

**Grilled Outdoor Bred Norfolk Pork Chop,  
Creamed Potato, Sage and Onion Jus  
£23.95**

**Roast Loin of Highland Venison ,  
Chestnuts & Sprouts  
£26.50**

**Roast Scottish Partridge,  
Redcurrant Jelly , Game Jus  
£24.95**

**Thyme Roast Free Range Corn Fed Chicken Breast,  
Confit Leg, Truffle Dressing  
£22.95**

**Pan Fried Monkfish,  
Leeks and Saffron  
£24.95**

**Fillet of Wild Seabass,  
Fennel Puree, Langoustine Sauce  
£25.50**

**Butternut Squash Risotto,  
Sage Butter  
£18.00**